## Amendments to the Claims:

This listing of claims will replace all prior versions, and listings, of claims in the application:

## **Listing of Claims:**

Claim 1 (previously presented): A tofu-based pasta comprising:

- (a) tofu;
- (b) mashed potatoes;
- (c) salt;
- (d) baking soda;
- (e) egg whites; and
- (f) flour.
- Claim 2 (previously presented): The pasta of claim 1 wherein the tofu is low calorie and firm.
- Claim 3 (previously presented): The pasta of claim 1 wherein the mashed potatoes are made from baked potatoes.
- Claim 4 (previously presented): The pasta of claim 1 wherein ingredients (a) (f) are present in the following amounts by  $\pm$  20%, per unit batch:
  - (a) 14 ounces tofu;
  - (b) 3 tablespoons mashed potatoes;
  - (c) 0.5 teaspoons salt;
  - (d) 0.5 teaspoons baking soda;
  - (e) 6.0 teaspoons egg whites; and
  - (f) 0.75 Cups flour.

Claim 5 (withdrawn): A method of making a pasta product comprising:

(a) removing water from tofu;

- (b) mixing the tofu with mashed potatoes, egg whites, salt and baking soda to form a dough;
- (c) blending the dough with a sufficient amount of flour to produce a non-sticky dough; and
- (d) forming the dough into a pasta shape.
- Claim 6 (withdrawn): The method of claim 5 further comprising cooking the pasta shaped dough.
- Claim 7 (withdrawn): The method of claim 5, wherein the removing water from the tofu step is done by using a cheesecloth and draining.
- Claim 8 (withdrawn): The method of claim 5, wherein the removing water from the tofu step is done by use of a centrifuge.
- Claim 9 (withdrawn): The method of claim 5, wherein the removing water from the tofu step is done by refrigerating and draining the tofu.
- Claim 10 (withdrawn): The method of claim 6, wherein the cooking step is conducted by boiling or baking.
- Claim 11 (withdrawn): The method of claim 10, wherein the boiling of the dough lasts for 5 to 6 minutes.
- Claim 12 (withdrawn): The method of claim 10, wherein the baking of the dough is done in an oven at 350°F for approximately thirty minutes.
- Claim 13 (withdrawn): A pasta product prepared according to the process of claim 5.
- Claim 14 (currently amended): The pasta of claim 13 1, wherein the pasta product is gnocchi, cavellelli, orecchi, or any other pasta type.
- Claim 15 (withdrawn): A method of making a pita bread product comprising:
  - (a) removing water from tofu;
  - (b) mixing the tofu with mashed potatoes, egg whites, salt and baking soda to form a dough;

- (c) blending the dough with a sufficient amount of flour to produce a non-sticky dough; and
- (d) forming the dough into small discs.
- Claim 16 (withdrawn): The method of claim 15 further comprising cooking the discshaped dough.
- Claim 17 (withdrawn): The method of claim 16, wherein the cooking step comprises placing the small discs of dough onto a pan, brushing egg white onto the small balls of dough, and baking the small balls in the oven.
- Claim 18 (withdrawn): The method of claim 17, wherein the pan is oiled.
- Claim 19 (withdrawn): The method of claim 17, wherein the oven is set to 325°C.
- Claim 20 (withdrawn): The method of claim 17, wherein the small discs of dough are baked in the oven until they turn a golden brown color.
- Claim 21 (withdrawn): The method of claim 15, wherein the forming step comprises placing the dough onto a working surface, adding a suitable amount of flour to the dough, rolling the dough flat, and cutting the dough into small disks.
- Claim 22 (withdrawn): The method of claim 21, wherein the small discs have a diameter in the range of 1 to 1.5 inches.
- Claim 23 (withdrawn): A pita bread product prepared according to the process of claim 15.
- Claim 24 (withdrawn): The pita bread of claim 23, wherein the product is a bread or a cracker.
- Claim 25 (withdrawn): A method of making a tamale product comprising:
  - (a) removing water from tofu;
  - (b) mixing the tofu with mashed potatoes, egg whites, salt and baking soda to form a dough;
  - (c) blending the dough with a sufficient amount of cornmeal to produce a nonsticky dough; and

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(d) forming the dough.

Claim 16 (withdrawn): The method of claim 25, wherein the cornmeal is Masa Instant dry.